welcome to paradise

the best fruit we can possibly source	24
banana bread, rainforest honeycomb butter	17
toasted nu nu sourdough, house made jams & preserves	16
spiced pineapple & coconut soaked muesli, mango & toasted coconut	16
pineapple donuts, cinnamon sugar & passionfruit curd	20

smashed avocado, buffalo fetta, za'atar & sourdough toast	20
spicy fried rice, pickled cabbage, fried egg & fkn hot sauce	29
lacy crepes, local grapes, mungalli ricotta & candied lemon	24
steak sanga, kasundi, pickles, manchego & onions	30
cassava hash brown, avocado, beet relish, whipped fetta & poached eggs	34
chilli beef & beans, fried eggs, toasted tortilla & lime	34
spanner crab omelette, greens, ginger caramel & white pepper broth	42
add 20gm, yarra valley, hand milked salmon caviar	17

stockmans free range eggs (2)	9
hot buttered nu nu sourdough toast	6
hand cut chips, vinegar & salt	12
house made wild shot kangaroo sausage	12
side cassava hash brown	11
belly bacon	9
smashed avocado	8
buttered mushrooms	9
garlic & lemon spinach	9
roasted tomatoes	8
mungalli yoghurt & local honey	8

level it up - chilli jam, kasundi, beetroot relish or banana ketchup	4
pepe saya butter	1

barista brews

tea	6
tattooed sailor coffee	5.5/6.5
alternative milks - soy, oat, almond, zymil	1
prana sticky chai original blend	6
iced coffee or frappé with house made ice cream	12
numi ice cream milkshakes – thicken it up...	12 / 16
chocolate, vanilla, honeycomb, coffee	
house made iced tea or soda	12

smooth stuff

banana, blueberry, milk & honey	14
pineapple, lychee, mango, coconut cream & passionfruit	14
acai, coconut, banana & berry	14
green smoothie - mint, spinach, mango, coconut water, banana & passionfruit	14

build your own juice

12

orange, apple, ginger, beetroot,
watermelon, carrot, pineapple, cucumber

breakfast booze

from 10am

mimosa. fresh oj & bubbles	15
laurent perrier cuvée brut, france	35
our bloody mary	24
espresso martini	22